Item # _____

C.S.I. Section 11420

1G4BD SERIES
FREE STANDING GAS FRYER

Model 1G4BD

1G4BD: Solid state temperature control behind the door. Knob set temperature from 200° to 390°F. Two melt cycles. Electronic ignition.

SPECIFICATIONS:

45 - 50 lb. capacity free standing gas fryer, Vulcan-Hart Model No. (1G4BD) Solid State knob controls located behind the door. 200°F to 390°F. Maintains +/- 2° F yields quick recovery. Both Fahrenheit and Celsius scales. Electronic ignition standard. Stainless steel Cabinet. Set of four 6" adjustable casters (2 locking). Stainless steel fry tank with four heat exchanger tubes and a "V" shaped large cold zone. Twin fry baskets with plastic coated handles. 120,000 BTU/hr. input. Built in flue deflector. Drain extension and holder mounted on inside of door. Tank brush, stainless steel crumb scoop and clean-out rod.

Overall dimensions: 15½"w x 30¼"d x 47⅛"h. Working height 36¼".

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

- ☐ Natural Gas
- ☐ Propane Gas

SPECIFY ALTITUDE WHEN:

- ☐ Natural Gas for above 2000 ft
- ☐ Propane Gas for above 3500 ft.

STANDARD FEATURES

- ☐ Stainless steel fry tank, 45 - 50 lb. capacity.
- ☐ Solid State knob controls located behind the door. 200°F to 390°F. Maintains +/- 2° F yields quick recovery.
- ☐ Both Fahrenheit and Celsius scales.
- ☐ Electronic Ignition.
- ☐ Two melt modes - liquid and solid.
- ☐ Stainless steel cabinet.
- ☐ Large cold zone area.
- ☐ Set of four 6" adjustable casters (2 locking).
- ☐ Twin fry baskets with plastic coated handles.
- ☐ 120,000 BTU/hr. input.
- ☐ Built in flue deflector.
- ☐ Drain extension and holder mounted on inside of door.
- ☐ Hi-limit shut-off.
- ☐ Combination gas shut-off valve.
- ☐ Tank brush, stainless steel crumb scoop and clean-out rod.
- ☐ 1 year limited parts and labor warranty. 12 year full replacement tank warranty.

ACCESSORIES

- ☐ FRYMATE VX15 add-on frymate.
- ☐ Stainless steel tank cover.
- ☐ Grease protector strips.
- ☐ 1¼" Rear Gas Manifold Pipe with Shutoff Valves to connect single fryers in the field - up to four
- ☐ Single large basket - 13"w x 13¼"d x 5½"h.
- ☐ Set of twin baskets - 6½"w x 13¼"d x 6"h.
- ☐ Set of tri-baskets - 4¼"w x 13¼"d x 5½"h.
- ☐ ¾" Flexible gas hose with quick disconnect.

OPTIONS

- ☐ Second year extended limited parts and labor warranty.

FILTRATION

- ☐ Available with our KleenScreen *PLUS*® filtration system with multiple fryers and/or Frymate™ dump station..

MODEL: 1G4BD SERIES FREE STANDING GAS FRYER

A2780
ISO9001
Vulcan-Hart Co.

1G4BD SERIES
FREE STANDING GAS FRYER

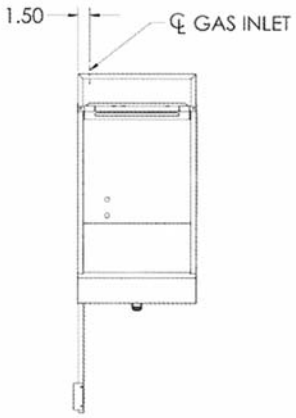
IMPORTANT

1. A combination valve with pressure regulator is provided with this unit.
   Natural Gas 4.0" (102 mm) W.C.
   Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
4. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.
5. This appliance is manufactured for commercial installation only and is not intended for home use.

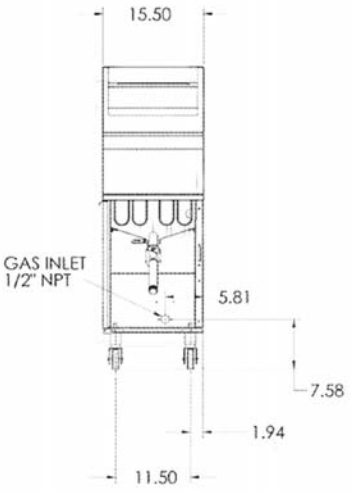
SERVICE CONNECTIONS:

(P1) 1/2" (13 mm) rear gas connection (single units).

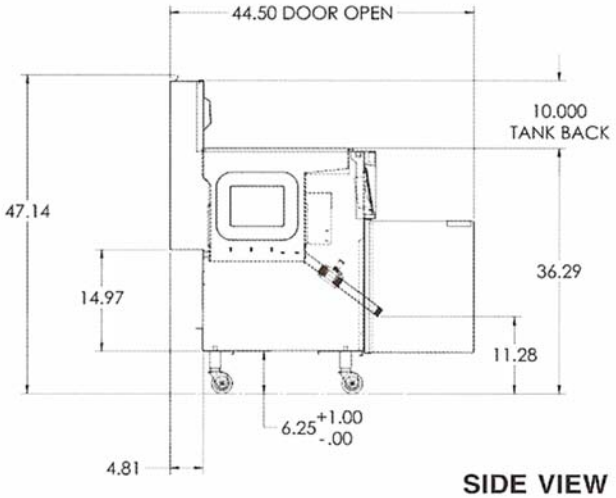
(E1) 115 volt cord & 5-15P NEMA plug supplied with fryers.

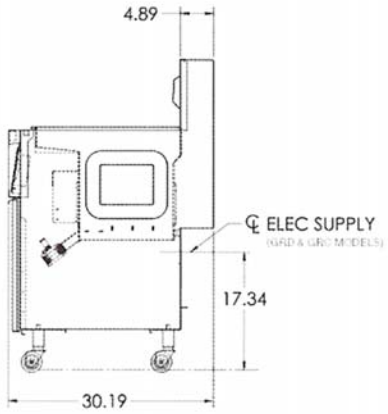


TOP VIEW



FRONT VIEW





SIDE VIEW

MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT	TANK SIZE	BTU/HR.	FRY COMP. CAPACITY	APPROX. SHP.WT.
1G4BD	15 1/2"	30 1/4"	47 1/8"	36 1/4"	14" x 14"	120,000	45 - 50 lbs.	215 lbs.

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602

F-32935 (4-08)

Printed On Recycled Paper